

# INN MENU

## SOURDOUGH BREAD

CONFIT GARLIC, HOUSE MADE BUTTER  
12

## LOCAL HEN EGGS

MAYONNAISE, CHIVE, SCALLOP BOTTARGA  
8

## POACHED CAROLINA SHRIMP

BUTTERMILK, HORSERADISH, COASTAL HERBS  
15

## LEEK VINAIGRETTE

WHOLE GRAIN MUSTARD AND TARRAGON  
12

## FRIED CHICKEN

SESAME CHILI AIOLI, SCALLIONS  
14

## GRILLED RED ENDIVE

PERSIMMON, STRACCIATELLA, FENNEL OIL  
16

## DMI CHEESEBURGER

CARAMELIZED ONIONS, MUENSTER CHEESE,  
SPECIAL SAUCE ON TOASTED BRIOCHE  
18

## BEET RISOTTO

CHIOGGA BEETS, WATERCRESS, RED WINE  
21

## PORK SCHNITZEL

NEW POTATO SALAD, MISO MUSTARD, CAPERS  
20

## HALIBUT

CELERY ROOT, MEYER LEMON BUTTER  
38

## RIBEYE STEAK

SMOKED POTATO, ALMOND MUSHROOMS, SHALLOTS  
55



## CHARCUTERIE

– BOAR CACCIATORE –  
SALMUERIA BIELLESE, NJ

– ROSETTE DE LYON –  
SALMUERIA BIELLESE, NJ

– HOT COPPA –  
SALMUERIA BIELLESE, NJ

14

## CHEESE BOARD

– AGED GOAT GOUDA –  
NETHERLANDS

– EWE'S BLUE –  
CHATHAM SHEEPHERDING, NY

– ST. STEPHEN –  
FOUR FAT FOWL CREAMERY, NY

15



## WE USE THE FOLLOWING LOCAL FARMS

Old Chatham Shepherding Co., Old Chatham • Mead Orchards, Tivoli • Migliorelli Farm, Tivoli • Campenelli Farm, Kenoza Lake • Hawthorne Valley, Ghent •  
AltoBelli Family Farm, Kinderhook • Blackhorse Farm, Athens • Bradley Farm, New Paltz • Berried Treasures Farm, Roscoe • Hepworth Farm, Milton •  
La Belle Farm, Ferndale • Story Farm, Catskill • Yurchuk Farm, Goshen

An automatic 20% gratuity will be charged for Parties of 6 or more. Please inform your server of any food-related allergies before placing your order.